

開胃小品

Amuse-bouch

冷前菜

Cold Appetizer

炙燒赤甘甜蝦佐鮮芒油醋汁  
Roasted Sea Sweet Shrimp with Mango and Vinegar Sauce

醃漬現流鱈魚配海膽佐青蒜冷湯  
Marinated Salmon with Lemon Oil and Fennel

法式鴨肝醬佐醋漬櫻桃  
Duck Liver Paste on Vinegar Soaked Cherry

熱前菜

Hot Appetizer

焗烤北海道干貝佐海膽醬  
Grilled Hokkaido Scallop with Sea Urchin Sauce

煎烤培根生態蝦佐甜椒泡泡襯義式燉飯  
Pan Fried Roulade of Prawn with Bacon, Red Pepper Cream Form and Risotto

爐烤香草春雞配芥菜燉蔬菜  
Roasted Boneless Poussin with Braised Vegetables and Mustard

松露燴北投鮮蔬  
Stewed Local Organic Vegetables with Truffle Sauce

湯品

Soups

松露白蘆筍湯配香煎鮮蝦  
Cream of White Asparagus Soup with Seared Shrimp

有機紫芋濃湯配紅酒燉肉  
Cream of Organic Purple Taro Soup with Stewed Pork

海鮮清湯配煙燻生蠔  
Seafood Consomme with Smoked Oyster

北投鮮蔬牛肉清湯  
Beef Consomme with Seasonal Local Vegetables

主菜

Main Courses

美國頂級牛肋眼佐波特酒醬汁  
U.S Prime Rib Eyes Steak with Port Wine Demi-Glaze

勃根地紅酒燉和牛臉頰  
Braised Wagyu Check with Burgundy Red Wine

爐烤依比利豬佐酸豆奶油蔬菜  
Roasted Cerdo Iberico with Caper and Sauteed Cream of Vegetables

焗烤紅花蒜味石斑佐香草青醬  
Oven Baked Coated Garoupa Fillet with Saffron, Garlic and Herb Pesto

法式可麗餅搭堅果起司盤  
Crepes Platter with Selected Cheese and Walnut

文森每日即興創作甜點盤  
Daily Dessert from Chef's Recommendation

飲品

Drinks

南非國寶茶  
Rooibos Tea

拿鐵  
Latte

美式咖啡  
Americano

卡布奇諾  
Cappuccino

熱帶風情茶

Peach and Passion Fruit Tea

● 自備酒水服務費收費方式：  
葡萄酒每瓶NT\$500元、烈酒每瓶NT\$300元

服務時間 Service Hour : 18:00-22:00  
餐 價 Price : NT\$2,200+10%